

**NEBRASKA FOOD CODE,
Revised April, 2003**

6-201.12 Floors, Walls, and Ceilings, Utility Lines.

(A) Utility service lines and pipes may not be unnecessarily exposed.

(B) Exposed utility service lines and pipes shall be installed so they do not obstruct or prevent cleaning of the floors, walls, or ceilings.

(C) Exposed horizontal utility service lines and pipes may not be installed on the floor.

6-202.11 Light Bulbs, Protective Shielding.

(A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.

(B) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, if:

(1) The integrity of the packages can not be affected by broken glass falling onto them; and

(2) The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.

(C) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

6-303.11 Intensity.

The light intensity shall be:

(A) At least 110 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry food storage areas; and in other areas and rooms during periods of cleaning,

(B) At least 220 lux (20 foot candles):

(1) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;

(2) Inside equipment such as reach-in and under-counter refrigerators;

(3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and

(C) At least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

Electrical and Lighting

ELECTRICAL:

All electrical lines should be concealed within the building structure to as great an extent as possible or encased in an approved sealed containment.

Where this is not possible to conceal conduit, such as on cement block walls during remodels, all runs shall be at least 1/2 inch away from the walls or ceiling and six (6) inches off the floor. Avoid exposed horizontal runs of conduit, as they collect dust and debris, and are often neglected by cleaning crews for fear of being shocked.

Where conduit or pipe lines enter a wall, ceiling or floor, the opening around the line shall be tightly sealed in order to take away pest hiding places and passageways. Pipes passing through exterior walls may need to have gaps over 1/4 inch covered with metal flashing in addition to being caulked, in order to prevent rodent entry.

Extension cords, conduits or pipe lines shall not be installed across any aisle, traffic area or door opening.

LIGHTING:

Food service facilities need to be well lit for both safety and cleanliness reasons. The light intensity requirements listed below are to be measured 30 inches from the floor with a light meter.

50 footcandles - In all food preparation areas and where safety is a factor, such as near processing equipment.

20 footcandles - In all warewashing areas, utensil storage areas, toilet rooms, retail sales areas of grocery stores, and salad bars.

10 footcandles - In all parts of refrigerated and dry food storage areas, and in other areas during periods of cleaning.

Darker colored walls and floors may require additional lighting. Dimmer switches may be a suitable alternative for use in bars and dining areas to increase lighting during cleaning times.

In refrigerated walk-in units, use incandescent lighting or install fluorescent lights with cold-tolerant ballasts and vapor-proof fixtures. Install lights so that lighting will not be obstructed by food stored on shelves.

Light bulbs or fluorescent tubes in areas where food is prepared, open food is stored or displayed, or where utensils are cleaned and stored, shall be of coated, shatterproof construction. Alternatively, light fixtures may be protected with shatterproof shields or lens covers. Fluorescent lighting not inside fixtures with lens covers need plastic sleeves with end caps installed. Light shields made of open wire framing are not approved.

Heat lamps, where permitted, shall be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed.